



HC452020EB

EN User manual



 **AEG**
perfekt in form und funktion

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website for:



Get usage advice, brochures, trouble shooter, service information:
www.aeg.com



Register your product for better service:
www.aeg.com/productregistration



Buy Accessories, Consumables and Original spare parts for your appliance:
www.aeg.com/shop

CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. We recommend to install a non-

combustible separation panel under the appliance to prevent access to the bottom.

Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on cable.
- Make sure not to cause damage to the mains plug (if applicable) or to the

mains cable. Contact the Service or an electrician to change a damaged mains cable.

- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

2.2 Use



WARNING!

Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to "off" after use.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.



WARNING!

Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower tem-

perature than oil used for the first time.

- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.



WARNING!

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

2.3 Care and Cleaning



WARNING!

Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

2.4 Disposal



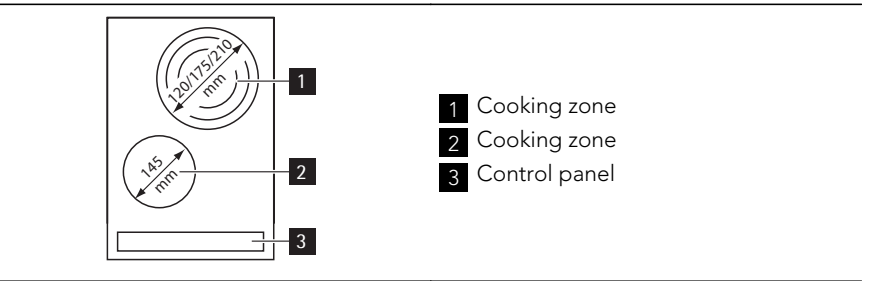
WARNING!

Risk of injury or suffocation.

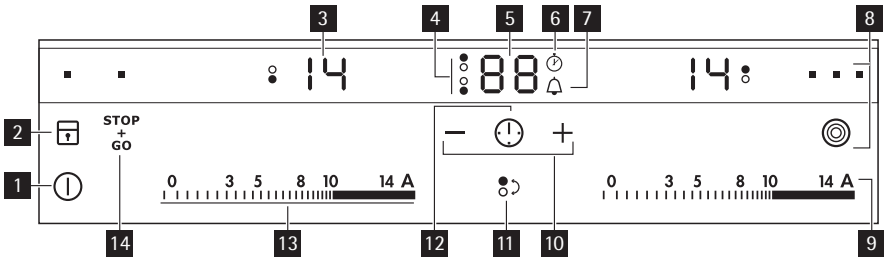
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.

- Cut off the mains cable and discard it.

3. PRODUCT DESCRIPTION



3.1 Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field		Function
1		To activate and deactivate the appliance.
2		To lock / unlock the control panel.
3	Heat setting display	To show the heat setting.
4	Timer indicators of cooking zones	To show for which of the cooking zones you set the time.
5	Timer display	To show the time in minutes.
6		To show that the Count Up Timer function operates (1–59).
7		To show that the Count Down Timer operates (1 to 99 minutes) or show that Minute Minder operates.
8		To activate and deactivate the outer rings.

	Sensor field	Function
9	A	To activate the Automatic Heat Up function.
10	+ / -	To increase or decrease the time.
11		To set the cooking zone for the Timer functions.
12		To set the Timer functions.
13	Control bar	To set the heat setting.
14		To activate and deactivate the STOP +GO function.

3.2 Heat setting displays

Display	Description
	The cooking zone is deactivated.
	The cooking zone operates.
	The ^{STOP} + _{GO} function operates.
	The Automatic Heat Up function operates.
	There is a malfunction.
	OptiHeat Control (3 step Residual heat indicator) : continue cook / stay warm / residual heat.
	Lock / The Child Safety Device operates.
	The Automatic Switch Off function operates.

3.3 OptiHeat Control (3 step Residual heat indicator)

OptiHeat Control indicates the level of the residual heat.

WARNING!

Risk of burns from residual heat!

4. DAILY USE

4.1 Activation and deactivation

Touch for 1 second to activate or deactivate the appliance.

4.2 Automatic Switch Off

The function deactivates the appliance automatically if:

- All cooking zones are deactivated ().
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc.). An

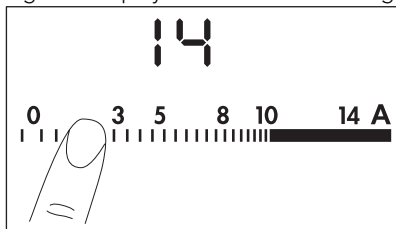
acoustic signal sound some time and the appliance deactivates. Remove the object or clean the control panel.

- You do not deactivate a cooking zone or change the heat setting. After some time comes on and the appliance deactivates. See below.
- The relation between heat setting and times of the Automatic Switch Off function:

- , - — 6 hours
- - — 5 hours
- - — 4 hours
- - — 1.5 hours

4.3 The heat setting

Touch the control bar at the heat setting. Move your finger along the control bar to change the setting. Do not release before you have a correct heat setting. The display shows the heat setting.



4.4 Activation and deactivation of the outer rings

You can adjust the surface you cook to the dimension of the cookware.

To activate the outer ring touch the sensor field . The indicator comes on. For more outer rings touch the same sensor field again. The subsequent indicator comes on.

Do the procedure again to deactivate the outer ring. The indicator goes out.

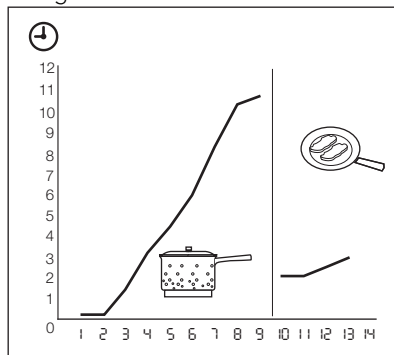
4.5 Automatic Heat Up

You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the diagram), and then decreases to the necessary heat setting.

To start the Automatic Heat Up function for a cooking zone:

1. Touch **A** () comes on in the display).
2. Immediately touch the necessary heat setting. After 3 seconds comes on in the display.

To stop the function change the heat setting.



4.6 The Timer

The Count Down Timer.

Use the Count Down Timer to set how long the cooking zone operates for only this one time.

Set the Count Down Timer after the selection of the cooking zone.










The selection of Timer function is possible for cooking zones that are active and the heat setting is set.

- **To set the cooking zone:** touch again and again until the indicator of a necessary cooking zone comes on.

When this function is activated, comes on.

- **To activate the Count Down Timer:** touch of the timer to set the time (- minutes). When the indicator of the cooking zone starts to flash slow, the time counts down.
- **To see the remaining time:** set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.


- **To change the Count Down Timer:** set the cooking zone with  touch  or .
- **To deactivate the Count Down Timer:** set the cooking zone with  . Touch  . The remaining time counts back to  . The indicator of the cooking zone goes out.


When the timer countdown comes to an end, the sound operates and  flashes. The cooking zone deactivates.

- **To deactivate the sound:** touch 

The Count up timer



Use the Count up timer to monitor how long the cooking zone operates.







- **The selection of the cooking zone (if more than 1 cooking zone operates):** touch  again and again until the indicator of a necessary cooking zone comes on.

When this function is activated,  comes on.

- **To activate the Count up timer:**

Touch .


The symbol  goes out and  comes on.




- **To see how long the cooking zone operates:** set the cooking zone with  . The indicator of the cooking zone starts to flash quickly. The display shows the time that the zone operates. The display shows the time of the cooking zone that operates for longer period of time.
- **To deactivate the Count up timer:** set the cooking zone with  and touch  or  to deactivate the timer. the symbol  goes out and  comes on.




When the two Timer functions operate at the same time, the display shows the Count Up Timer first.



The Minute minder.


You can use the timer as a **minute minder** while the cooking zones do not operate. Touch .



Touch  or  of the timer to set the time. When the time comes to an end, the sound operates and  flashes.

- **To stop the sound:** touch 


4.7 STOP+GO

The  function sets all cooking zones that operate to the lowest heat setting. When  operates, you cannot change the heat setting.


The  function does not stop the timer function.

- **To activate** this function touch  . The indicator comes on.
- **To deactivate** this function touch  . The heat setting that you set before comes on.


4.8 Lock

When the cooking zones operate, you can lock the control panel, but not  . It prevents an accidental change of the heat setting.

First set the heat settings.

To activate this function touch  . The indicator comes on.

The Timer stays on.




To deactivate this function touch  . The indicator goes out.

When you deactivate the appliance, you also deactivate this function.




4.9 The Child Safety Device

This function prevents an accidental operation of the appliance.


To activate The Child Safety Device

- Activate the appliance with  . **Do not set the heat settings.**
- Touch  for 4 seconds. The indicator comes on.
- Deactivate the appliance with .

To deactivate The Child Safety Device


- Activate the appliance with  . **Do not set the heat settings.** Touch  for 4 seconds. The indicator goes out.
- Deactivate the appliance with .




To override The Child Safety Device for only one cooking time

- Activate the appliance with ①. The indicator comes on.
- Touch  for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the appliance.
- When you deactivate the appliance with ①, The Child Safety Device operates again.

4.10 OffSound Control (Deactivation and activation of the sounds)

Deactivation of the sounds





Deactivate the appliance.
Touch ① for 3 seconds. The displays come on and go out. Touch  for 3 sec-

onds.  comes on, the sound is on.
Touch ,  comes on, the sound is off.

When this function operates, you can hear the sounds only when:

- you touch ①
- the Minute Minder comes down
- the Count Down Timer comes down
- you put something on the control panel.

Activation of the sounds

Deactivate the appliance.
Touch ① for 3 seconds. The displays come on and go out. Touch  for 3 seconds.  comes on, because the sound is off. Touch ,  comes on. The sound is on.

5. HELPFUL HINTS AND TIPS

5.1 Cookware



- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause the color change on the glass-ceramic surface.

5.2 Energy saving



How to save energy

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Stop the cooking zones before the end of the cooking time to use residual heat.

- The bottom of pans and cooking zones must have the same dimension.

5.3 Öko Timer (Eco Timer)




To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

5.4 The Examples of cooking applications



The data in the table is for guidance only.

Heat setting	Application:	Time	Hints
 1	To keep cooked food warm	as necessary	Put a lid on the cookware
1 - 3	To make Hollandaise sauce and to melt butter, chocolate and gelatine	5 - 25 min	Mix at intervals
1 - 3	To make fluffy omelettes and baked eggs solid	10 - 40 min	Cook with a lid on
3 - 5	To simmer rice and milk-based dishes and to heat up ready-cooked meals	25 - 50 min	Add a minimum of two times as much liquid as rice. Mix milk dishes halfway through
5 - 7	To steam vegetables, fish and meat	20 - 45 min	Add some tablespoons of liquid
7 - 9	To steam potatoes	20 - 60 min	Use maximum of. ¼ l of water for 750 g of potatoes
7 - 9	To cook larger quantities of food, stews and soups	60 - 150 min	Add a maximum of 3 l of a liquid to the ingredients
9 - 12	To lightly fry escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, eggs, pancakes and doughnuts and to cook roux	as necessary	Turn halfway through
12 - 13	To fry hash browns, loin steaks and steaks	5 - 15 min	Turn halfway through
14	To boil large quantity of water, cook pasta, sear meat (goulash, pot, roast) and to deep-fry chips		

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

6. CARE AND CLEANING

Clean the appliance after each use.
Always use cookware with clean bottom.



Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.





To remove the dirt:

1. – **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface.

- **Remove after the appliance is sufficiently cool:** limescale rings , water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.
- 2. Clean the appliance with a moist cloth and some detergent.
- 3. At the end **rub the appliance dry with a clean cloth.**

7. TROUBLESHOOTING

Problem	Possible cause	Remedy
You cannot activate or operate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply (refer to connection diagram).
		Activate the appliance again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	The STOP+GO function operates.	Refer to the chapter “Daily Use”.
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the appliance deactivates. An acoustic signal sounds when the appliance is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The appliance deactivates.	You put something on the sensor field ① .	Remove the object from the sensor field.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time.	If the cooking zone operated sufficiently long to be hot, speak to the service centre.
The Automatic Heat Up function does not operate.	The cooking zone is hot.	Let the cooking zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the Automatic Heat Up function.

Problem	Possible cause	Remedy
You cannot activate the outer ring.		Activate the inner ring first.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear cooking zones if necessary.
There is no acoustic signal when you touch the panel sensor fields.	The signals are deactivated.	Activate the signals (refer to "OffSound Control").
 comes on.	The Automatic Switch Off operates.	Deactivate the appliance and activate it again.
 comes on.	The Child Safety Device or the Lock function operates.	Refer to the chapter "Daily Use".
 and a number come on.	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If  comes on again, speak to the service center.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service. Give the data from the rating plate, three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an error message that comes on.

Make sure, you operated the appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

8. INSTALLATION INSTRUCTIONS



WARNING!

Refer to "Safety information" chapter.



Before the installation

Before the installation of the appliance, record the information below from the rating plate. The rating plate is on the bottom of the appliance casing.

- Model
- PNC
- Serial number

8.1 Built-in appliances

- Only use the built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards.

8.2 Connection cable

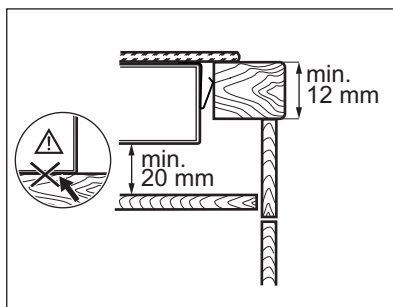
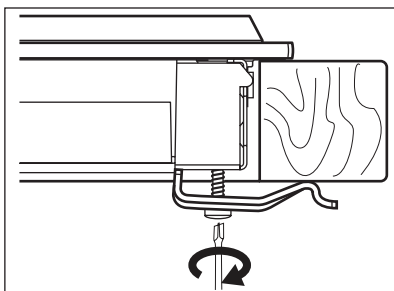
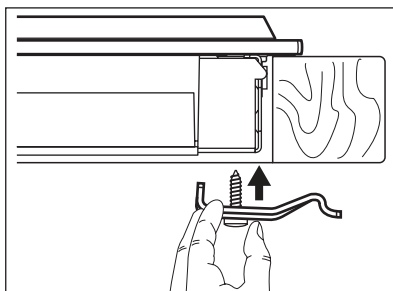
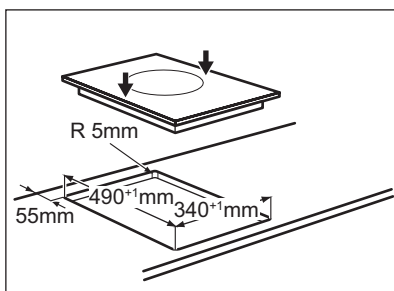
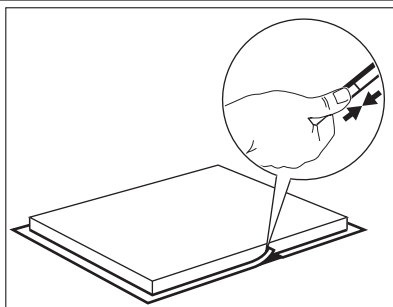
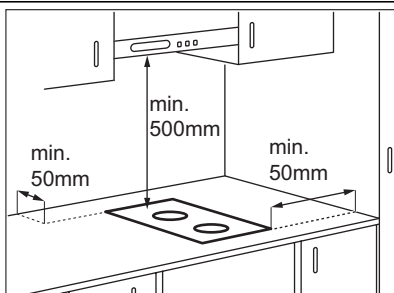
- The appliance is supplied with the connection cable.
- Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C; or higher). Speak to your local Service Centre.

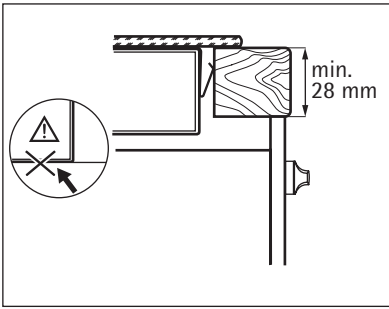
8.3 To attach the seal.

- Clean the worktop in the area of the cut out section.
- Bond the seal stripe supplied on the lower edge of the appliance along the

outer edge of the glass ceramic. Do not extend it. Let stay the cut ends in the middle of one side. When, you cut it to length (add some mm), push the two ends together.

8.4 Assembly



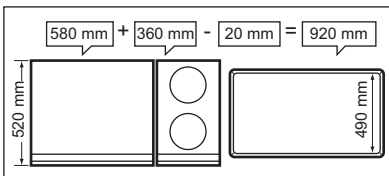


8.5 The installation of more than one appliance

Added parts: connection bar(s), heat resistant silicon, rubber shape, sealing strap.



Only use special a heat - resistant silicon.



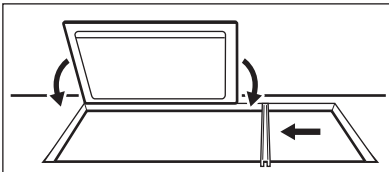
The worktop cut out

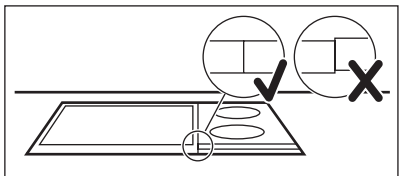
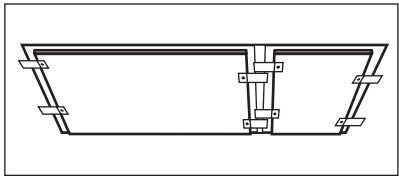
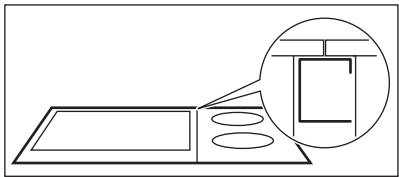
Distance from the wall : minimum 50 mm
Depth : 490 mm

Width : sum widths of all the appliances to be built-in and subtract 20 mm (see also "Overview of all appliance widths")

The installation of more than one appliance

1. Put down the dimension of the worktop cut out and saw it out.
2. Put the appliances one at time on some soft surface, a blanket for example, with the bottom side up.
3. Put the seal stripe around the lower edge of the appliance along the outer edge of the glass ceramic.
4. Loosely screw the fixing plates into the appropriate holes in the protective casing.
5. Put the first appliance in the worktop cut out. Put the connection bar in the worktop cut out and push up half of the width against the appliance.





6. Loosely turn in fixing plates from below on the worktop and on the connection bar.
7. Put the subsequent appliance in the worktop cut out . Make sure that the front ends of the appliances are on the same level.
8. Tighten the fixing plate / retaining grip screws.
9. Seal the gap between the worktop and appliances and between appliances with silicone.
10. Put some soapy water on the silicon.
11. Press the rubber shape with some strength against the glass ceramic and move it slowly along the space.
12. Do not touch the silicon until it become hard, it can last about a day.
13. Carefully remove silicon that came out with a shaving blade.
14. Clean glass ceramic fully.

9. TECHNICAL INFORMATION

Modell HC452020EB
Typ 55 FED 02 BO

Ser.Nr.
AEG

Prod.Nr. 941 560 824 01
220-240 V 50-60 Hz
Made in Switzerland
3.5 kW



Cooking zones power

Cooking zone	Nominal Power (Max heat setting) [W]
Middle rear —120 / 175 / 210 mm	800 / 1600 / 2300 W

Cooking zone	Nominal Power (Max heat setting) [W]
Middle front — 145 mm	1200 W

10. GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

10.1

Standard guarantee conditions: We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those

which are subject to rental agreements.

- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616** (Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Trouble-shooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

11.

GB European Guarantee: This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-



- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your

- new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
 - The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
 - The appliance is installed in accordance with all relevant regulations in force within your new country of residence.
- The provisions of this European Guarantee do not affect any of the rights granted to you by law.

12. WWW.ELECTROLUX.COM

		
Albania	+35 5 4 261 450	Rruga "Kavajës", ish-parku autobuzëve, Tiranë
Belgique/België/Belgien	++32 27162444	Raketstraat 40, 1130 Brussel/ Bruxelles
Česká republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid

		
France	08 92 68 24 33 (0.34€/min)	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	C.so Lino Zanussi, 26 - 33080 Porcia (PN)
Latvija	+371 67313626	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 278 06 03	Ozo 10a, LT-08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	(06-1)467-3205 +361 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava
Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm

		
Türkiye	+90 21 22 93 10 25	Tarlabası caddesi no : 35 Tak-sim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

13. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♻️ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic

appliances. Do not dispose appliances marked with the symbol ⚡ with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop



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